



Voluntary Report - public distribution

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China, People's Republic of
Food and Agricultural Import Regulations and
Standards
Food Additive Hygiene Standards (2002 Supplement)
2003

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Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China Food Additive Hygiene Standard (2002 Supplement) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation of the regulation is accurate.

Includes PSD changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1], CH

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Summary

This Standard complements Food Additive Hygiene Standard (GB2760-1996) (CH1046). The Standard indicates food additives that are permitted for use. The Standard governs the use, extent, and dosage of existing categories of food additives used in China. Food additives not mentioned in this Standard nor other complementary standards and food additives not approved for extension to foods may still be subject to regulation and registration. The Ministry of Health is the regulatory body with statutory authority over food additives.

Food Additive Hygiene Standard (Added Varieties in 2002)

Weitong[2002]No.7

In order to enforce the "Food Hygiene Law of the People's Republic of China", strengthen supervision and management of food hygiene and to secure people's health, an enforceable "Hygiene Standard for the Application of Food Additives" (Added Varieties in 2002) is approved to be carried through from May 1, 2002.

1. Scope of the Standard

The present Standard stipulates the kinds of usable food additives, the scope of application and the maximum dosage level. The present Standard is applicable to the hygiene standards for newly added food additives applied for in 2001 and to the enlargement in scope and dosage for application of some existing varieties. The present Standard complements the "Hygiene Standard for the Application of Food Additives" (GB 2760-1996).

2. Cited Standards

The clauses in the following standards, though quoted in this Standard, constitute all standards in this document. When the cited standards are marked with date, the subsequent revised sheets (excluding corrigenda) or revision editions of the cited standards marked with dates are not applicable to the present standard. But all parties who have reached agreement according to this standard shall study the possible application of the latest editions of the following standards. The latest editions of the cited standards which are not marked with dates can be applied to the present standard.

GB 2760	Hygiene Standard for the Application of Food Additives
GB 12493	Classification and Numbering of Food Additives
GB 14880	Hygiene Standard for the Use of Nutritional Fortification Substances in Foods

3. Added Varieties of Food Additives

Refer to the attached table 1 for the added varieties of food additives.

Table 1 Added Varieties of Food Additives

Category (Code)	Name of Food Additive	Scope of Application	Maximum Dosage g/kg
Enzyme preparation (11)	Lipase Bacterium varieties in production: To carry aspergillus oryzae of fusarium oxysporum and lipase gene	Oil deguming Lecithin hydrolization Egg yolk emulsification Others	400 LENU/kg triglyceride 10000LENU/kg crude lecithin 8000 LENU/kg egg yolk Appropriate dose level as required in production
	Beta-amylase	Starch and food processing industries	Appropriate dose level as required in production
	Cellulase Bacterium varieties in production Trichoderma viride	To be used for food fermentation process	5-6g/kg dry substance
Nutrition enhancer (16)	Magnesia	To follow GB14880 as magnesium source	
Preservative (17)	Sodium ethyl p-hydroxybenzoate	Same as ethyl p-hydroxybenzoate and propyl p-hydroxybenzoate stipulated in GB2760	
	Sodium propyl p-hydroxybenzoate		
	Sodium methyl-p-hydroxybenzoate		
Stabilizer and coagulant (18)	Mesona chinensis benth	Bean curd	Appropriate dose level as required in production

4. Food additive varieties for enlarged application scope

Refer to Table 2 for food additive varieties for enlarged application scope.

Table 2 Food Additive Varieties for Enlarged Application Scope

Category (Code)	Name of Food Additive	Scope of Application	Maximum Dosage g/kg
Acidity regulator (01)	Calcium lactate	Chewing gum Fried potato chip condiments Fried potato chip	Appropriate dose level as required in production 10 1
	Phosphoric acid	Soft drinks	Appropriate dose level as required in production
Anti-caking (02)	Magnesium carbonate	Cocoa powder as solid drink	10
	Talc powder	Ice and ice cream bars, preserved apricot	20
Antioxidant (04)	Vitamin E	Instant soup bases	Appropriate dose level as required in production
Bleaching agent (05)	Sodium sulfite	Dehydroated potato	400ppm (as SO ₂ residue)
	Sodium hydrosulfite		
	Sodium pyroabisulfite		
	Potassium pyroabisulfite		
Coloring (08)	Cochineal	Fried potato chip condiments Fried potato chip Extrusion foods, instant cereal for breakfast	1 (as carminic acid) 0.1 (as carminic acid) 0.2
	Monocus red	Soy sauce	Appropriate dose level as required in production
	Tempt red	Candy	0.3

	Lemon yellow	Horse-radish sauce	0.1
	Bixin	Extruded foods, instant cereal for breakfast	0.07
	Turmeric yellow		0.03 (as curcumin)
	Sunset yellow	Fruit jelly	0.025
	Amaranth		0.05
	Titanium dioxide		10.0
Enzyme preparation (11)	Beta-Dextranase	Starch industry	Appropriate dose level as required in production
Humectant (15)	Glycerine	Candy, chocolate and chocolate products	Appropriate dose level as required in production
Nutrition enhancer (16)	Vitamin A	Cocoa powder and other flavored nutritious solid drinks (note: for relevant nutritious milk drink, the dosage shall be reduced by dilution of 11 times).	800-1700 P _g /100g
	Vitamin B ₁		1-2.2 mg/100g
	Vitamin B ₂		1-2.2 mg/100g
	Vitamin B ₆		1-2.2 mg/100g
	Vitamin B ₁₂		1-6.6ög/100g
	Pantothenic acid		2.2-8 mg/100g
	Vitamin C		100-225 mg/100g (as calcium)
	Nicotinic acid		11-24 mg/100g
	Vitamin E		12-18 mg/100g
	Folic acid		300-600ög/100g
	Calcium hydrophosphate		250-900mg/100g (as calcium)
	Calcium hydrophosphate		196-704 mg/100g (as phosphor)
	Magnesium sulfate	Cocoa powder and other flavored nutritious solid drinks (note: for relevant nutritious milk drink, the dosage shall be reduced by dilution of certain times).	130-210 mg/100g (as magnesium)
	Ferrous fumarate Ferrous sulfate		11-22 mg/100g (as iron)
	Zinc sulfate		6-18 mg/100g (as zinc)
	Magnesium sulfate	Fruit juice (flavored) drinks Sport drinks	30-60 mg/kg (as magnesium) 20-100 mg/kg (as magnesium)
	Citric acid -calcium malate	100% fresh orange juice and juice drinks	1.0-1.8 (as calcium)
	Potassium source (potassium citrate, potassium dihydro-phosphate, dipotassium hydro phosphate)	Baby formula powder Elder baby formula powder Infant additional farina	£ 1000 mg/100g 400-1500mg/100g 200-1000 mg/100g (as potassium element)
	Taurine	Fruit jelly Fruit juice (flavored) drinks Cocoa powder and other flavored nutritious solid drinks (note: for relevant nutritious milk drink, the dosage shall be reduced by dilution of certain times)	0.3-0.5 0.4-0.6 110-140 mg/100g
	Inositol	Fruit juice (flavored) drink	60-120mg/kg

	Vitamin B ₁	Fruit juice (flavored) drink	2-3mg/kg
	Nicotinic acid, nicotinamide		3.3-15mg/kg
	Ferric sodium-EDTA	Soy sauce	175-210mg/100ml
	Arachidonic acid single cell oil	Infant formula milk powder	0.15%-0.25% (Percentage contained in total fatty acid)
	Docosahexenoic acid single cell oil		0.09%-0.15% (Percentage contained in total fatty acid)
Preservative (17)	Sodium dehydroacetate	Soup bases (condiments, instant soup), pastry (including cake, moon cake and fillings, etc.)	0.5
	Sodium benzoate	Premixed wine	0.2
	Potassium sorbate	Premixed wine Pork sausage	0.2 1.5
Stabilizer and coagulant (18)	Sodium hexametaphosphate	Powdered vegetable tallow	5
Sweetener (19)	Saccharin sodium salt	Dried red bayberries, dried mango, dried fig	Appropriate dose level as required in production
	Lactol	Chewing gum	Appropriate dose level as required in production
	Stevioside	Melon seeds	2.0
	Sodium cyclo-hexyl-amino-sulfonate	Melon seeds	
	Trichloro-sucrose	Solid drinks, concentrated fruit/vegetable juice, salad sauce, Mustard paste Cereal and sweet milk powder for breakfast Candy Flavored or fruit yogurt Brewing wine Jams Fruit filling Fruit or dehydrated fruit after being heat treated	1.25 0.4 1 1.5 0.3 0.65 0.45 0.25 0.15

Annex A (Annex for the Standard)

List of food flavorings

A1 for varieties of food flavorings permitted for use amount to 32 kinds.

Table 1

Ser.No.	English Name	FEMA numberings
1	Momo-menthyl succinate	3810
2	Beta-Sinensal	3141
3	5-and 6-Decenoic acid	3742
4	Pentyl valerate	/
5	2-isopropyl-N,2,3-trimethylbutyramide	3804
6	Guarana extract (paullinia cupana HBK)	2536
7	Quinine hydrochloride	2976
8	4-hydroxy-5-methyl-3 (2H)-furanone	3635
9	4-acetoxy-2,5-dimethyl-3 (2H)-furanone	3797
10	Allyl sulfide	2042
11	Diallyl tetrasulfide	3533
12	Diallyl trisulfide	3265
13	L-monomenthyl glutarate	Has been approved, the FEMA numbering is to be given
14	Dihydroactinidiolide	/
15	Methyl 2-methyl-3-furyl disulfide	2573
16	Propyl 2-methyl-3-furyl disulfide	3607
17	2-methyl-3-(methylthio)furan	3949
18	2-methyl-3-tetrahydrofuranthiol	3787
19	3-L-menthoxypropane-1,2-diol	3784
20	9-decenal	3912
21	Ethyl 2-octenoate	3643
22	L-menthyl lactate	3748
23	O-amino acclophenone	3906
24	3-Carcnc	3821
25	1,2-Butanedithiol	3528
26	Methyl-(2-methyl-3-furyl) disulfide	3573
27	2-methoxypyrazine	3302
28	2-methylthiopyrazine	3231
29	2-methoxy-3-methylpyrazine	3183
30	2-methoxy-3 (5 and 6) isopropylpyrazine	3358
31	2-acetyl-3,5 (or 6) dimethyl pyrazine	3327
32	2-phenylethyl mercaptan	3894